

# PREMIUM MENU

Levy Restaurants

CHOOSE ONE OF THE FOLLOWING PACKAGES:

## Madhouse on Madison My Kind of Town

### M&M Candies

#### Bottomless Snack Attack

Snack mix, dry-roasted peanuts, pretzel twists and kettle-style chips.

#### Salsa and Guacamole Bar

Housemade fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips.

#### Charred and Chilled Salmon

Served on a green bean and snap pea salad with pickled red onions and black sesame vinaigrette.

#### Steakhouse Beef Tenderloin

Seared black pepper tenderloin slices chilled and served with red onions, tomatoes, crumbled blue cheese, giardiniera, horseradish sauce, mustard, arugula and mini buns

#### Greek Salad

Romaine, cucumber, tomato, Kalamata olives, chickpeas, pepperoncini, feta cheese and fresh oregano with a red wine vinaigrette topped with crispy pita chips.

#### Chopped Vegetable Salad

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette.

#### Fajitas Carne Asada and Pollo Al Carbon

Grilled chicken and skirt steak with queso fresco, Chihuahuahua cheese, peppers and onions. Served with salsa cruda, sour cream and warm tortillas.

#### Hot Dogs

Grilled and served with all the traditional condiments.

#### Farfalle and Penne Pasta\*

Selection of seasonal vegetables, shrimp and Pancetta with pesto, marinara and alfredo sauces. Prepared in your suite by a uniformed chef.

**\*Your chef will arrive in your suite 30 minutes after gates open for the event unless otherwise requested.**

### M&M Candies

#### Bottomless Snack Attack

Snack mix, dry-roasted peanuts, pretzel twists and kettle-style chips.

#### Appetizer Trio

Housemade guacamole, white bean hummus and spicy salsa served with pita and crisp tortillas.

#### Chilled Shrimp Cocktail

Jumbo shrimp chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons.

#### Antipasto Platter

Sopressata, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes and roasted peppers with focaccia crostini and herbed flatbread.

#### Italian Chopped Salad

Grilled chicken, bacon, pasta, tomatoes, red onion and Gorgonzola cheese with honey mustard vinaigrette.

#### Classic Caesar Salad

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our Signature Caesar dressing.

#### Chicken and Shrimp Skewers

Rubbed with housemade island seasonings and served with mango salsa and red cabbage slaw dressed in habanero vinaigrette.

#### Hot Dogs

Grilled and served with all the traditional condiments.

#### Grilled Peppercorn Tenderloin of Beef\*\* (with grilled asparagus and classic mashed potatoes)

Accompanied by a creamy horseradish sauce and Dijon mustard with fresh rolls. Carved in your suite by a uniformed chef.

**\*\* May substitute Applewood-Smoked Turkey Breast or Niman Ranch Pork Loin on request. Your chef will arrive in your suite 30 minutes after gates open for the event unless otherwise requested.**

## Premium Beverage Package

Four Hour Open Bar for Bulls & Blackhawks Games and Three Hour Open Bar for Special Events are Included (appropriate mixers provided).

- Bottled Water
- Coca-Cola® Products
- Coffee (Reg. & Decaf)
- Budweiser
- Bud Light
- Heineken
- Amstel Light
- Goose Island 312 Urban Wheat
- Jack Daniels
- Johnnie Walker Red
- Peligroso Silver Tequila
- Ketel One Vodka
- Captain Morgan Rum
- Tanqueray Gin
- Beaulieu Vineyard Merlot
- Beaulieu Vineyard Chardonnay

## Desserts CHOOSE ONE:

### Ice Cream Sundae Station

Made to order by a member of our culinary staff with a variety of sauces and toppings.

### Sweet Endings

A variety of cakes, fruit, cookies, brownies and dessert bars set up in your suite to enjoy.

### Our Famous Dessert Cart (not included, credit card required)

Our legendary dessert cart will stop at your suite and includes favorites like our Chicago-style Cheesecake, Garret Popcorn, Giant Taffy Apples, and an assortment of cakes, bars, candy, cookies and ice cream.